

Amendments to the Specification:

Please cancel the title and insert the following title:

-- PREBLEND OF MICROCRYSTALLINE CELLULOSE AND LACTASE FOR MAKING TABLETS--

Please cancel the abstract and insert the following therefor:

-- A preblend for making lactase tablets is prepared containing about 1-99% (preferably about 200-60%) by weight lactase and about 1-99% (preferably about 40-80%) by weight microcrystalline cellulose. Lactase used in the preblend may be in combination with up to about 4 parts (preferably about 0.5-2 parts) by weight cutting agent such as sugars, starches, cellulose, and inorganic salts for each part by weight lactase. About 0.5-4% by weight lubricant such as magnesium stearate may be present in the preblend. A preferred preblend contains about 9.6 weight percent lactase and about 90 weight percent microcrystalline cellulose, or about 2000 to about 9000 FCC lactase units and from about 40 to about 80 weight percent microcrystalline cellulose. Another preferred preblend contains about 9.6 weight percent lactase, about 30.0 weight percent microcrystalline cellulose and about 59.4 weight percent mannitol. Each preblend may also contain magnesium stearate. A preferred lactase is from Aspergillus oryzae and the microcrystalline cellulose preferably has an average particle size of about 10-200 μm .--

Please cancel the paragraph beginning at p. 2, ln. 4, and insert the following therefor:

-- Lactose hydrolyzing lactase enzymes are known to be produced by various yeasts, bacteria and fungi. Among the organisms heretofore disclosed as useful for this purpose are yeasts, such as, Saccharomyces fragilis, Torula cremoris and Torula utilis, bacteria, such as, Escherichia coli and Lactobacillus bulgaricus, fungi, such as, Aspergillus oryzae, Aspergillus flavus and Aspergillus niger, and various other micro-organisms, such as, those described in U.S. Pat. Nos. 2,681,858, 2,781,266 and 2,809,113. The lactase enzyme preparations produced by these organisms generally have pH optimums on the alkaline side or in the weakly acid pH range of about 5-7. Yeasts, which are the primary source of commercial lactases, are known to produce lactases having pH optimums of about 7. Most of these conventional lactase enzyme preparations contain other proteins in admixture therewith. When lactase is referred to herein, it is such an admixture that is referred to.--

Please cancel the paragraph beginning at p. 2, ln. 20, and insert the following therefor:

-- Suitable lactase for use herein include, a lactase isolated from Saccharomyces lactis, by Gist-Brocade in Delft, Holland, and sold by Enzyme Development Corporation, New York, N.Y.; a lactase from Aspergillus oryzae, Lactase Y-400, produced by K. K. Yakult Honsha; a lactase from Aspergillus oryzae, Plexazym LA 1, produced by Roehm GmbH; a lactase from Aspergillus oryzae, produced by Shinnihon Kagaku Kogyo Co.; a lactase from Kluyveromyces fragilis produced by Sturges Enzymes, Selby, North Yorkshire, England; a lactase from Aspergillus oryzae, Takamine lactase, produced by Miles Laboratories, Inc., Elkhart, Ind.; and a lactase from Kluyveromyces fragilis produced by Novo Enzymes, Bagsvaerd, Denmark. These suppliers and others offer, generally, lactase, including a cutting agent, having a potency of between 14,000 and 100,000 FCC lactase units/gram. Preferably, the combination of lactase and cutting agent is present in a lactase tablet formulation in an amount of from about 5% to about 15% by weight and said combination has from about 0 to about 3 parts by weight cutting agent and more preferably from about 0.5 to about 2 parts by weight for each part by weight lactase. A preferred lactase for use herein is from Aspergillus oryzae produced by Amano Pharmaceutical Company, LTD, under the trade name Lactase F "Amano" 100. This preferred lactase contains, on a weight basis, about 50% a mixture containing sodium citrate and dextrose and the balance of lactase and has a potency of 100,000 FCC lactase units/gram.--